



## Recipes

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### Oaxacan Lobster Roll

Prep Time: 60 Minutes

Cooking Time: 30 Minutes

Serves 12

#### Ingredients:

24 each 5.5" Super Soft White Corn Tortillas (39257)

6 lbs. Lobsters , live

\*alternatively, use 3 lb. picked lobster meat

3 lbs. , plus more as needed Butter

4 cloves Garlic , peeled

2 oz. Guajillo Chiles , dried, stemmed, seeded, toasted

24 leaves Butter Lettuce

Salt , to taste

Chives , minced, as needed

#### Directions:

1. If using live lobster, cook, shock, and pick the meat from the lobster. If using picked lobster meat, proceed to step 2.

2. On low heat, melt 3 lb. butter and add guajillo chilies, garlic, and salt to taste. Cover, and allow the chilies to hydrate and infuse the butter for 30 minutes, making sure not to simmer or brown the butter.

3. Gently rewarm the lobster meat in the guajillo butter, allowing the meat to steep in the butter for 15-20 minutes.

4. To assemble one taco, spread butter on a 4.5" Mission® Flour Tortilla and lightly toast in a hot pan or on a flattop grill. Place a leaf of butter lettuce on the tortilla and top with 2 oz. lobster, and an additional drizzle of guajillo butter. Garnish with salt and chives.